LCKSMAL SC-0625

LCKSMAL SC-0625 25-in-1 2.5LB Bread Maker User Manual

Model: SC-0625

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1. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the bread maker.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot parts.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

2. Product Overview and Components

The LCKSMAL SC-0625 Bread Maker is designed for convenient home bread baking. It features 25 programs, a built-in digital scale, and various customizable settings.

Included Components:

- Bread Maker Unit
- Bread Pan
- Kneading Paddle
- Measuring Spoon
- Measuring Cup
- Hook (for removing kneading paddle)
- Oven Mitts
- User Manual (this document)



Image: LCKSMAL Bread Maker and its included accessories.

3. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Initial Cleaning:** Before first use, wash the bread pan, kneading paddle, measuring cup, and spoon with warm, soapy water. Rinse thoroughly and dry all parts. Wipe the exterior of the bread maker with a damp cloth.
3. **Placement:** Place the bread maker on a stable, flat, heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the appliance.
4. **Install Bread Pan:** Insert the bread pan into the baking chamber and turn it clockwise until it locks into place. Attach the kneading paddle to the shaft inside the bread pan.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The bread maker will beep, and the

display will illuminate.

4. Operating Instructions

4.1 Using the Built-in Digital Scale

The integrated digital scale allows for precise ingredient measurement directly in the bread pan, eliminating the need for separate measuring tools.

1. Ensure the bread pan is correctly installed in the bread maker.
2. Press the 'UNIT' button on the control panel to switch between grams (g) and pounds (lb).
3. Add ingredients directly into the bread pan. The display will show the weight of the added ingredients.
4. For accurate measurements, add ingredients one by one, observing the weight change on the display.



Image: Using the built-in digital scale for precise ingredient measurement.

Your browser does not support the video tag.

Video: An overview of the LCKSMAL 25-in-1 2.5LB Bread Maker, demonstrating its features including the built-in electronic scale and automatic dispenser.

4.2 Selecting Programs (25-in-1)

The bread maker offers 25 pre-programmed settings for various bread types and other functions. Refer to the program list on the control panel or in the recipe book.

1. Press the 'MENU' button repeatedly to cycle through the available programs. The selected program number will appear on the display.
2. Each program has a default cycle time and settings.
3. Some programs allow for adjustable baking and fermentation times. Consult the recipe book for specific program details.



Image: The 25-in-1 program options available on the bread maker.

4.3 Adjusting Loaf Size and Crust Color

Customize your bread by selecting the desired loaf size and crust darkness.

- **Loaf Size:** Press the 'LOAF SIZE' button to choose between 1.0LB, 1.5LB, or 2.5LB.
- **Crust Color:** Press the 'COLOR' button to select Light, Medium, or Dark crust.



Image: Options for personalizing bread size and crust color.

4.4 Delay Timer and Keep Warm Function

Plan your baking with the delay timer and keep your bread warm after baking.

- **Delay Timer (up to 15 hours):** After selecting your program, loaf size, and crust color, press the 'TIME' buttons to set the desired delay time. This time includes the baking cycle duration.
- **Keep Warm (60 minutes):** After the baking cycle is complete, the bread maker will automatically enter a 60-minute 'Keep Warm' phase to maintain the bread's temperature.



Image: Illustration of the 15-hour delay timer function.

4.5 Automatic Ingredient Dispenser

The bread maker includes an automatic dispenser for nuts, fruits, or other mix-ins, ensuring they are added at the optimal time during the kneading cycle.

1. Open the dispenser lid located on the top of the bread maker.
2. Add your desired mix-ins (e.g., nuts, seeds, dried fruit) into the dispenser compartment. Do not overfill.
3. Close the dispenser lid securely.
4. The bread maker will automatically release the ingredients into the dough at the appropriate stage of the selected program.



Image: Automatic dispenser for mix-ins compared to manual operation.

4.6 6D All-Around Heating Technology

The 710W motor and 6D all-around heating system ensure even baking and consistent results, producing loaves with a golden crust and soft interior.



Image: The 6D all-around heating system for even baking.

5. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your bread maker.

5.1 Cleaning the Bread Pan and Kneading Paddle

- Always unplug the appliance and allow it to cool completely before cleaning.
- Remove the bread pan from the baking chamber.
- Remove the kneading paddle from the pan. If it is stuck, fill the pan with warm water and let it soak for about 30 minutes to loosen it.
- Wash the bread pan and kneading paddle with warm, soapy water. The non-stick coating allows for easy cleanup.

Avoid abrasive cleaners or scouring pads that could damage the non-stick surface.

- Rinse thoroughly and dry completely before reassembling or storing.
- The bread pan is made from a durable aluminum alloy with a high-quality non-stick coating, designed for easy release and resistance to rust and oxidation.



Image: Features of the premium non-stick coated bread pan.

5.2 Cleaning the Exterior

- Wipe the exterior of the bread maker with a soft, damp cloth. Do not use abrasive cleaners.
- Never immerse the main unit in water or any other liquid.

6. Troubleshooting Guide

If you encounter issues with your bread maker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Bread does not rise	Yeast is old or inactive; incorrect water temperature; too much salt or sugar.	Check yeast expiration date; use lukewarm water (105-115°F); ensure correct ingredient measurements.
Bread is too dense	Too much flour; not enough liquid; insufficient kneading.	Measure ingredients precisely using the built-in scale; ensure proper liquid-to-flour ratio.
Bread collapses during baking	Too much liquid; too much yeast; high humidity.	Reduce liquid slightly; ensure correct yeast amount; adjust recipe for humid conditions.
Uneven crust color	Lid not closed properly; uneven heat distribution (rare with 6D heating).	Ensure lid is fully closed; if problem persists, contact customer support.
Kneading paddle stuck in bread	Common occurrence.	Use the provided hook to carefully remove the paddle after the bread has cooled.
Display shows error code	Specific internal issue.	Unplug the bread maker for 10-15 minutes, then plug it back in. If the error persists, contact customer support.

7. Specifications

Feature	Detail
Model Number	SC-0625
Brand	LCKSMAL
Voltage	120 volts
Wattage	710 watts
Capacity	2.5 pounds (max loaf size)
Number of Programs	25
Material	Stainless Steel (exterior), Aluminum Alloy (bread pan)
Product Dimensions (D x W x H)	12.2"D x 11.4"W x 12.2"H
Item Weight	11.5 pounds
Color	White
Delay Timer	Up to 15 hours
Keep Warm Function	60 minutes
Care Instructions	Hand Wash Only (bread pan and paddle)

8. Warranty and Support

8.1 Warranty Information

This LCKSMAL bread maker comes with a**2-year warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or commercial use.

Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, warranty claims, or general inquiries, please contact LCKSMAL customer support. Contact information can typically be found on the product packaging or the official LCKSMAL website.

When contacting support, please have your model number (SC-0625) and purchase date available.

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